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OWNER'S MANUAL





VERTICAL LP GAS SMOKER

Product code: 23672/0-05057329-4

Model:137.23672310

UPC code: 8605748940520

Date of purchase: ____/____/____

 CARBON MONOXIDE HAZARD 	 WARNING 
<p>Burning wood chips gives off carbon monoxide, which has no odor and can cause death.</p> <p>DO NOT burn wood chips inside homes, vehicles, tents, garages or any enclosed areas.</p> <p>Use only outdoors where it is well ventilated.</p>	<p>CALIFORNIA PROPOSITION 65</p> <p>1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.</p> <p>2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.</p> <p><u>Wash your hands after handling this product.</u></p>
<p>Failure to follow these warnings and instructions properly could result in fire or explosion, which could cause property damage, personal injury, or death.</p>	

REPAIR PROTECTION AGREEMENTS

Congratulations on making a smart purchase. Your new BBQ Pro product is designed and manufactured for years of dependable operation. But like all products, it may require repair from time to time. That's when having a Repair Protection Agreement can save you money and aggravation.

- Fast help by phone - we call it Rapid Resolution - support from a Sears representative. Think of us as a "talking owner's manual".

Once you purchase the Repair Protection Agreement, a simple phone call is all that it takes for you to schedule service. You can call anytime day or night, or schedule a service appointment online.

The Repair Protection Agreement is a risk-free purchase. If you cancel for any reason during the product warranty period, we will provide a full refund. Or, a prorated refund anytime after the product warranty period expires. Purchase your Repair Protection Agreement today!

Some limitations and exclusions apply. For prices and additional information in the U.S.A. call 1-800-827-6655.

Purchase a Repair Protection Agreement now and protect yourself from unexpected hassle and expense.

Here's what the Repair Protection Agreement* includes:

- Expert service by our 10,000 professional repair specialists.
- Unlimited service and no charge for parts and labor on all covered repairs
- Product replacement up to \$1500 if your covered product can't be fixed.
- Discount of 25% from regular price of service and related installed parts not covered by the agreement; also, 25% off regular price of preventive maintenance check.

SMOKER OPERATION

1. Pre-soak wood chips in water for at least 30 minutes.
 2. Before starting unit, place 1-2 cups (0.24l-0.56l) of wood chips in flame disk bowl. Never use more than 2 cups (0.56l) of wood chips at a time. Never use wood chunks.
 3. Follow lighting instructions to light smoker.
 4. With protective gloves on, place water bowl in position. Pour about 1 inch of water, juice, or vinegar into water bowl. This will add flavor and moisture to food and prevent it from drying out.
 5. Place cooking grates in smoker. Position food in center.
- Wood chips must be used in order to produce smoke and create the smoke flavor.
 - Food needs to be in the center of cooking racks.

- This allows food drippings to go into the water bowl.
- This is a smoker. There will be a lot of smoke produced when using wood chips. Smoke will escape through seams and turn the inside of smoker black. This is normal.
- Do not open smoker door unless necessary. Opening smoker door causes heat to escape and may cause wood to flare up. Closing the door will re-stabilize the temperature and stop flare up.
- When door is opened, sometimes a flare up may occur. Should wood chips flare up immediately close door, wait for wood chips to burn down then open door again.
- Do not leave old wood in the flame disk bowl. Flame disk bowl should be cleaned out prior to each use to prevent ash buildup.

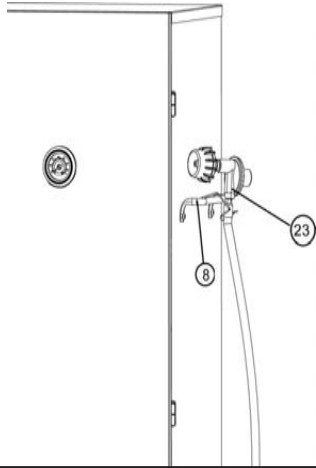
SAFE AND STORAGE MAINTENANCE

- Inspect all hardware in assembled parts for tightness on a regular basis to insure unit is in safe working condition.
- ALWAYS allow unit to cool completely before handling.
- Clean unit, including special surfaces such as cooking grates with mild cleaning agents. Wipe outside of unit with damp rag. DO NOT use oven cleaner.
- ALWAYS cover and store cold unit in a protected area.
- Unit is made of steel and may rust over time. If rusting occurs on outside surfaces, clean area with sand paper or steel wool, then cover with heat resistant paint.
- NEVER USE PAINT ON INSIDE SURFACES OF UNIT.

ASSEMBLY

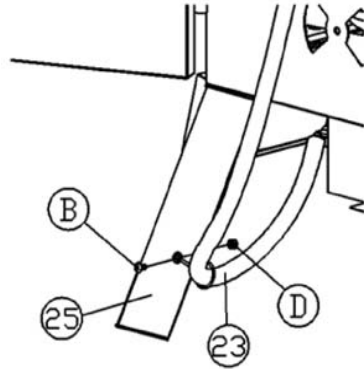
STEP 13

When not in use, hang regulator/hose (23) on body handle (8) as shown.



STEP 14

Fasten the hose hook (23) on the right front leg (25) with M5*10 (B) and M5Nut (D).



PRE-SEASON INSTRUCTIONS

Curing your smoker will rid the unit of chemicals and oils left over by the manufacturing process allowing them to burn off. **Preseason smoker prior to first use.**

1. Perform soapy water test (see pg. 3).
2. Using a napkin or cloth, rub a light coat of cooking oil on cooking grates and inside smoker door. Make sure water pan is in place with **NO WATER**.
3. Fill flame disk bowl with 1-2 cups (0.24l-0.56l) wood chips and light smoker. Close door.

Let the smoker burn for about 30 minutes. Make sure temperature gets up to 400°F (204°C).

4. Allow unit to cool completely. Reapply light coat of cooking oil on the grilling surface and inside of smoker door. Relight smoker and burn the oil for 20 minutes.
- Cure your smoker periodically to prevent excessive rust.

SMOKER IS READY FOR USE

LIMITED WARRANTY

BBQ PRO GRILL WARRANTY

One Year Full Warranty on BBQ Pro Grill

If this grill fails due to a defect in material or workmanship within one year from the date of purchase, call 1-800-4-MY-HOME® to arrange for free repair (or replacement if repair proves impossible).

Limited Warranty on Burners

For one year from the date of purchase, any burner that rusts through will be replaced free of charge. After the first year from the date of purchase, you pay for labor if you wish to have it installed.

All warranty coverage excludes grill part paint loss, discoloration or rusting, which are either expendable parts that can wear out from normal use within the warranty period, or are conditions that can be the result of normal use, accident or improper maintenance.

All warranty coverage is void if this grill is ever used for commercial or rental purposes.

All warranty coverage applies only if this grill is used in the United States.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

**Sears, Roebuck and Co.,
Hoffman Estates, IL 60179**

Call Grill Service Center For Help and Parts

If you have questions or need assistance during assembly, please call 1-888-577-9820. You will be speaking to a representative of Grill Manufacturer and not a Sears employee.

To order new parts call Sears at 1-800-4-MY-HOME®.

Product Record
IMPORTANT: Fill out the product record information below.

Model Number _____
Serial Number _____
Date Purchased _____
See rating label on grill for serial number.

DANGER **DANGER**

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open/remove door.
4. If odor continues, keep away from the appliance and immediately call your Fire Department.

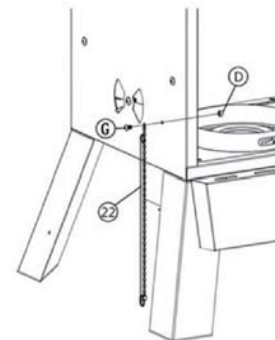
1. Never operate this appliance unattended.
2. Never operate this appliance within 10 feet (3m) of any structure, combustible material or other gas cylinder.
3. Never operate this appliance within 25 feet (7.5m) of flammable liquids.
4. If fire should occur keep away from appliance and immediately call your fire department. Do not attempt to extinguish an oil grease fire with water.

FAILURE TO FOLLOW THESE INSTRUCTIONS COULD RESULT IN FIRE, EXPLOSION OR BURN HAZARD, WHICH COULD CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.

GENERAL WARNINGS AND SAFETY INFORMATION

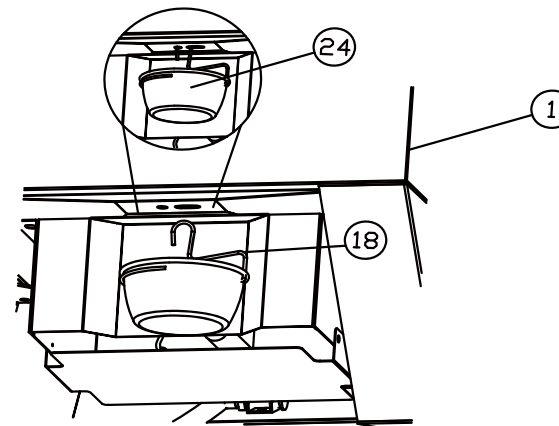
- Unit is for outdoor use only.
- Never use inside enclosed areas such as patios, garages, buildings or tents.
- Never use inside recreational vehicles or on boats.
- Never operate unit under overhead construction such as roof coverings, carports, awnings, or overhangs.
- Never use unit as a heater.
- Maintain a minimum distance of 10ft (3m) from overhead construction, walls, rails or other structures.
- Keep a minimum 10ft (3m) clearance of all combustible materials such as wood, dry plants, grass, brush, paper, or canvas.
- Keep appliance clear and free from combustible materials such as gasoline and other flammable vapors and liquids.
- Use unit on a level, non-combustible, stable surface such as dirt, concrete, brick or rock.
- Keep children and pets away from unit at all times. Do NOT allow children to use unit.
- Unit has an open flame. Keep hands, hair, and face away from burner flame. Do NOT lean over burner when lighting. Loose hair and clothing may catch fire.
- Pre-heat the unit for 30mins before first usage with fully filled Water Bowl (10). Make sure temperature gets up to 400°F (204°C).
- Allow unit to cool below 115°F (46°C) before moving or storing.
- Avoid bumping or impacting unit.
- This unit is HOT while in use and during cooling process. Wear protective gloves/mitts.
- Use of alcohol, prescription or non-prescription drugs may impair user's ability to properly assemble or safely operate unit.
- Never use glass, plastic or ceramic cookware in unit.
- Do NOT allow anyone to conduct activities around unit during or following its use until it has cooled.
- Accessory attachments not supplied by Sears Manufacturing, Inc. are not recommended.
- Never use unit for anything other than its intended use. This unit is NOT for commercial use.
- Use in accordance with local, state and federal fire codes.

ASSEMBLY



STEP 10

Hang matchstick (22) on side of smoker body (1) as shown using Carriage Bolt M5 (G) and M5 Nut (D).



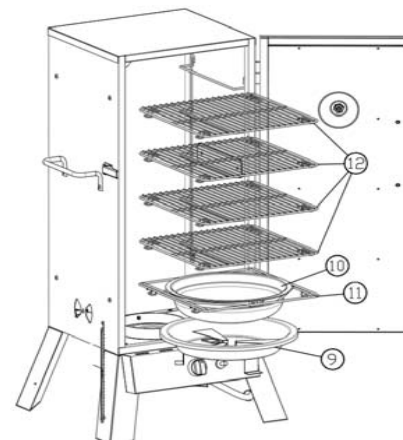
STEP 11

Insert small hook end of grease clip (18) all of the way up through large hole in bottom of smoker body (1).

Position grease cup (24) on grease clip so it rests snugly.

Grease cup is needed to collect grease run-off.

Note: Clip may require adjustment to fit diameter of container.



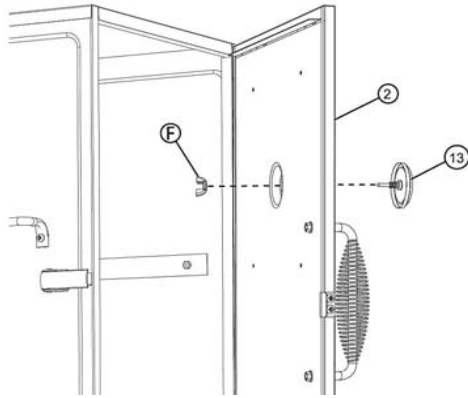
STEP 12

Slide cooking grates (12), onto cooking grate supports (21).

Insert water bowl (10) into water bowl holder (11) and slide water bowl holder onto cooking grate support (21).

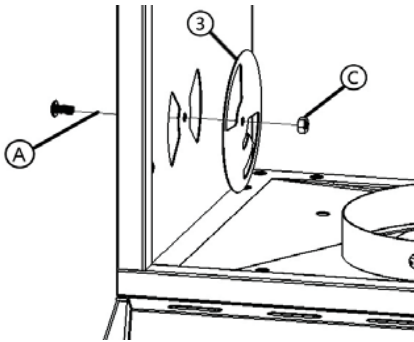
Place flame disk bowl (9) into smoker as shown.

ASSEMBLY



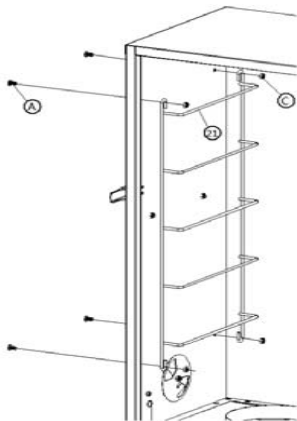
STEP 7

Insert temperature gauge (13) into smoker door (2). Secure in place with wing nut (F).



STEP 8

Mount air damper (3) to smoker body (1) using M6*12 (A) and M6Nut (C).



STEP 9

Insert cooking grate supports (21) into smoker body (1) using M6*12 (A) and M6Nut (C).



GENERAL WARNINGS AND SAFETY INFORMATION



- Use 20LB (9kgs) gas cylinder that has protective collar (cylinder not included with unit).
- Installation of unit must conform with local codes or in the absence of local codes, with National Fuel Gas Code, ANSI Z223.1/NFPA 54, Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58 or CSA B149.1, Natural Gas Installation Code; Propane Storage and Handling, CSA B149.2; or the Standard for Recreational Vehicles, ANSI A119.2/NFPA 1192; and Recreational Vehicle Code, CSA Z240 RV Series as applicable.
- LP gas cylinder being used must be constructed and marked in accordance with specifications for LP gas cylinders of the US Department of Transportation (DOT) or the Standard for Cylinders, Spheres and Tubes for the Transportation for Dangerous Goods, CAN/CSA-B339.
- Always perform soapy water test (see "Soapy Water Test Instructions" in this manual) EVERY TIME you use unit.
- Before each use check all nuts, screws and bolts to make sure they are tight and secure.
- Before each use inspect gas hose for signs of damage.
- Always disconnect gas cylinder from unit when not in use.
- Never attach/disconnect gas cylinder, move or alter gas fittings when unit is in operation.
- Never use gas cylinder if there is evidence of dents, gouges, bulges, fire damage, erosion, leakage, excessive rust, or other forms of visible external damage. This may be hazardous and cylinder should be taken to a liquid propane supplier to be checked.
- Regulator and hose assembly supplied with unit MUST be used. For replacement parts, if needed, contact Sears Customer Service at 1-800-4-MY-HOME®.
- When lighting burner remove all smoker parts to prevent explosion from gas build up.
- If ignition does not take place within five seconds using ignitor button, turn gas control valve to off position and wait five minutes and repeat lighting procedures.
- Keep fuel supply hose away from unit while in operation.
- Keep fuel supply hose away from any heated surface.
- Do NOT obstruct flow of combustion and ventilation. Keep ventilation openings of cylinder enclosure free and clear of debris.
- When use is complete, always turn regulator control valve OFF first, then gas cylinder valve OFF.
- Gas MUST be turned off at the supply cylinder when not in use.
- Do NOT store spare LP gas cylinder under or near unit. Gas cylinder safety relief valve may overheat allowing gas to release causing fire which may cause death or serious injury.
- Never fill cylinder over 80% full or cylinder may release gas causing fire which may cause death or serious injury.
- If you smell, hear or see gas escaping, immediately get away from gas cylinder and call the Fire Department. Fire may cause death or serious injury.
- Place a dust cap on cylinder valve outlet whenever cylinder is not in use. Only install dust cap provided with cylinder. Other caps or plugs may cause leaks. Cylinder MUST be stored outdoors, out of children's reach and must NOT be stored in a building, garage, or any other enclosed area.
- This appliance is not for frying turkeys.

TO ENSURE THAT IT IS SAFE TO EAT, FOOD MUST BE COOKED TO THE MINIMUM INTERNAL TEMPERATURES LISTED IN THE TABLE BELOW.

USDA* Safe Minimum Internal Temperatures	
Fish	145° F (63°C)
Pork	160° F (71°C)
Egg Dishes	160° F (71°C)
Steaks and Roasts of Beef, Veal or Lamb	145° F (63°C)
Ground Beef, Veal or Lamb	160° F (71°C)
Whole Poultry (Turkey, Chicken, Duck, etc.)	165° F (74°C)
Ground or Pieces Poultry (Chicken Breast, ect.)	165° F (74°C)

SOAPY WATER TEST WARNINGS & PROCEDURES

WARNINGS

- Soapy Water Test MUST be performed each time gas cylinder is connected to burner/hose or each time it is used.
- Soapy Water Test MUST be performed outdoors in well ventilated area.
- When performing Soapy Water Test keep smoker away from open flames, sparks or lit cigarettes.
- Smoker is designed to work with propane gas only. Only use gas cylinders marked propane with this unit. This product will NOT operate with natural gas.
- Never use an open flame to test for gas leaks.

PREPARATION:

- Remove any cookware from smoker.
- Make sure regulator and gas cylinder valve to OFF position.
- Prepare soapy water solution: (1) part dish washing liquid (or more if desired), (3) parts water.
- Apply soapy water solution to gas cylinder valve, regulator and hose length up to burner.

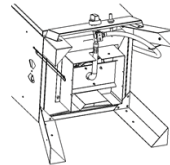
Apply solution to gas cylinder valve



Apply solution to hose regulator and the full length of the hose



Apply solution underneath control panel where burner and hose are connected



Failed test will present bubbles as shown below.



(Smoker shown on back for clarity only)

DURING ANY PORTION OF SOAPY WATER TEST IF BUBBLES CONTINUE TO APPEAR, STOP, DO NOT USE UNIT. CONTACT LOCAL PROPANE DEALER OR MANUFACTURER CUSTOMER SERVICE 1-888-577-9820.

Note: Use 20LB (9kgs) gas cylinder that has a protective collar with this unit. Cylinder NOT included with this unit.

TESTING GAS VALVE:

- Turn gas cylinder valve ON and watch for bubbles. DO NOT LEAVE GAS ON MORE THAN 12 SECONDS. If bubbles appear, stop, turn gas cylinder OFF and retighten fitting. Repeat test.

TESTING REGULATOR AND HOSE:

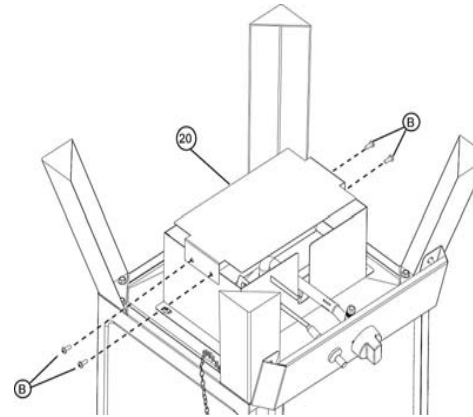
- AFTER gas cylinder valve has passed Soapy Water Test, turn gas cylinder valve ON, open regulator control valve one full turn and check for bubbles at valve location, along full length of hose and at burner connection. DO NOT LEAVE GAS ON MORE THAN 12 SECONDS. If bubbles appear, stop, turn regulator valve OFF, turn gas cylinder OFF and retighten the connection that is leaking gas. If hose is source of leak, STOP, do not use unit. Hose must be replaced.
- When test is complete, and there are no leaks, wait minimum of 5 minutes for gas fumes to diminish before lighting cooker.

ASSEMBLY

STEP 4

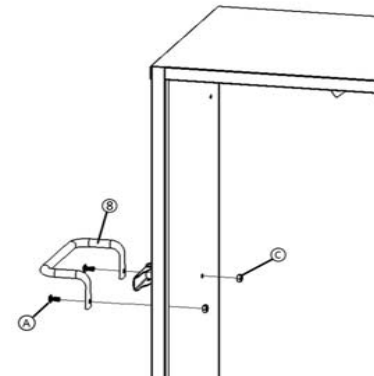
Attach heat shield (20) to burner box (6) using self tapping screws (B) as shown.

Tighten all hardware at this time.



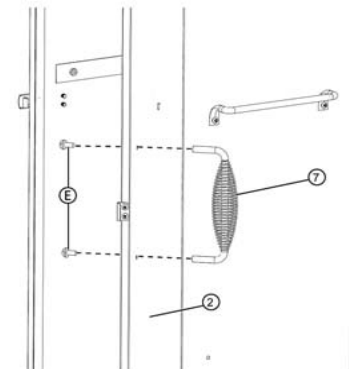
STEP 5

Mount body handle (8) to smoker body (1) using M6*12 (A) and M6Nut (C).



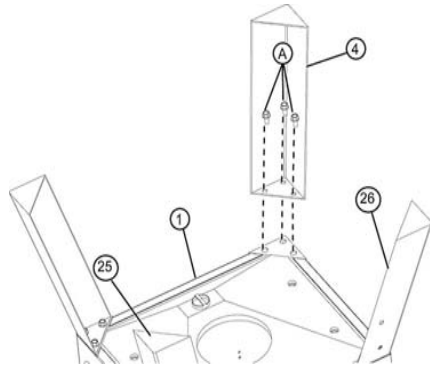
STEP 6

Insert door handle (7) into smoker door (2). Secure using M6*25 (F).



ASSEMBLY

- BEFORE ASSEMBLY READ ALL INSTRUCTIONS CAREFULLY.
- ASSEMBLE UNIT ON A CLEAN, FLAT SURFACE.
- TOOLS NEEDED: ADJUSTABLE WRENCH, PHILLIPS HEAD SCREWDRIVER



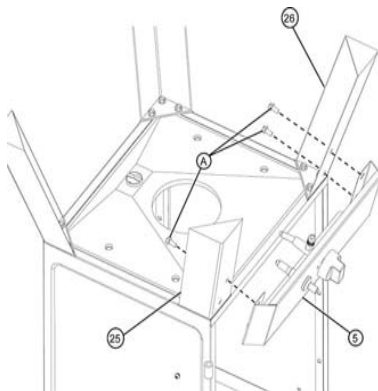
Carefully position grill as shown.

Do not tighten screws all the way. Leg frames may need to be adjusted during assembly.

STEP 1

Attach rear legs (4), right front leg (25) and left front leg (26) to bottom of smoker body (1) using M6*12(A).

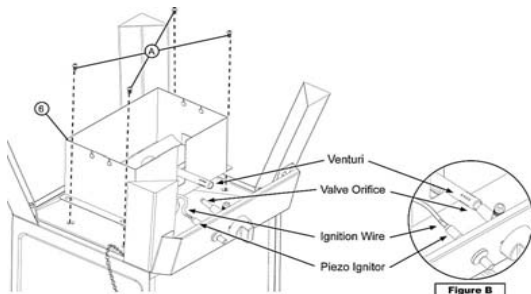
Do not fully tighten screws



STEP 2

Attach control panel (5) to right front leg (25) as shown using M6*12(A).

Repeat on opposite side attaching control panel (5) to left front leg (26).



STEP 3

Position burner box (6) over center hole in bottom of smoker body, carefully aligning venturi over valve orifice as shown. Attach burner box to smoker body using M6*12 (A).

Firmly attach ignition wire to piezo ignitor on control panel as shown in **Figure B**.



WARNING



PERFORM "SOAPY WATER TEST" BEFORE EACH USE. SEE "SOAPY WATER TEST" SECTION IN MANUAL. EXTINGUISH ALL OPEN FLAMES BEFORE CONNECTING REGULATOR TO GAS CYLINDER. TURN GAS OFF AFTER EACH USE.

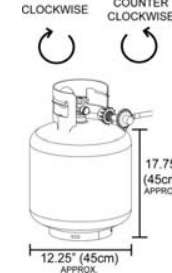
REGULATOR, BURNER AND GAS VALVE CONNECTION & OPERATION

- Inspect hose before each use. If there are signs of wear, cuts, or leaks, replace unit. DO NOT USE.
- Inspect burner before each use. Check burner and burner venturi tube for insects and insect nests. A clogged tube can lead to a fire beneath appliance.

1. Connect hose regulator to LP Gas Cylinder
Make sure gas cylinder valve is closed. Turn knob clockwise until it stops.

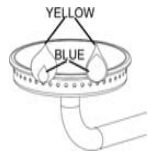
2. Make sure control knob on smoker is in the "OFF" position.

3. Remove protective cap from gas cylinder and coupling nut if applicable.



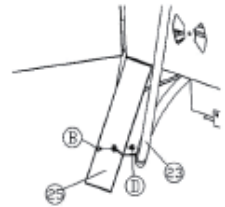
4. Center and insert regulator nipple into valve outlet on gas cylinder as shown in figure on the left. Turn regulator coupling nut clockwise until it stops. DO NOT OVER TIGHTEN.

- does not occur, see match light directions below.
- After use turn burner control knob OFF, turn regulator control valve OFF, then turn gas cylinder OFF.
- Burner control knob adjusts burner flame. Turn control knob clockwise SLOWLY to increase flame. Turn control knob counter-clockwise to decrease flame and shut flame off.
- Visually check burner flame. A CORRECT FLAME should be blue with a small amount of yellow at the tip. An INCORRECT FLAME is excessively yellow and irregular. If an incorrect flame occurs, turn burner control knob to "OFF" position, turn off regulator and propane tank. Allow unit to cool and then clean burner. Let burner completely dry before re-lighting.



- Perform Soapy Water Test.
- To use turn gas cylinder ON, turn regulator control valve ON, turn burner control knob clockwise and push ignitor button to light.
- If ignition does not take place within five seconds, turn gas control valve to off position and wait five minutes and repeat lighting procedures. If ignition still

- The hose hook must be fasten at the right front leg at anytime and check before ignition. (Please see ASSEMBLY INSTRUCTION STEP 14)



MATCH LIGHT INSTRUCTION

1. Read all instructions and warnings before lighting.
2. Check gas control valve and gas cylinder valve to be certain it is in OFF position before connecting to gas cylinder. Perform soapy water test before each use.
3. Open door during lighting.
4. Turn gas control valve on, turn gas cylinder valve on.
5. Place a long, lit fire replace match stick close enough to burner to ignite.

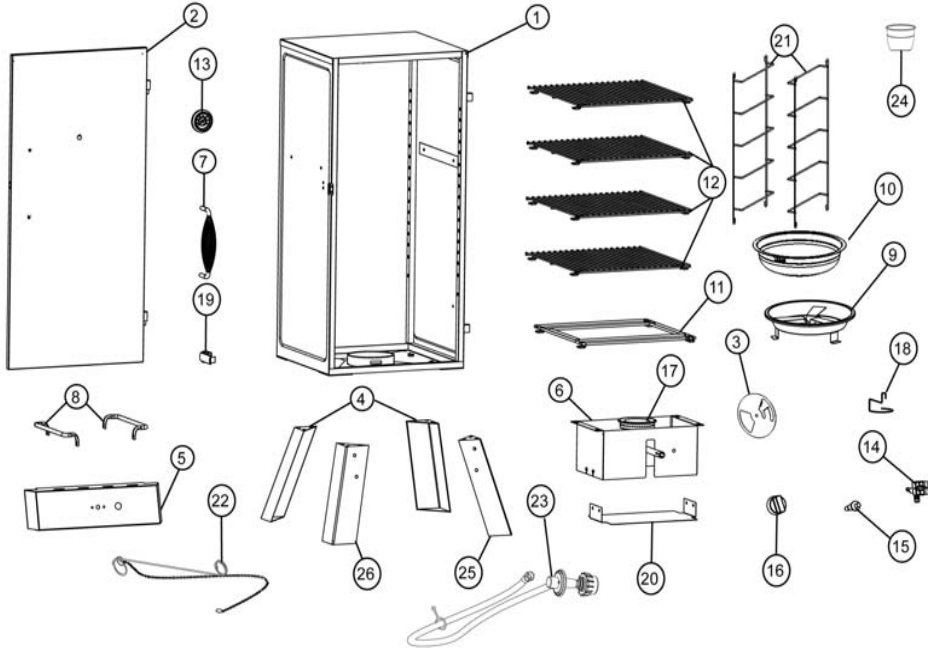
6. After each use, first turn gas control valve off, then gas cylinder valve off. Always allow unit to cool completely before touching, moving or storing.



STOP

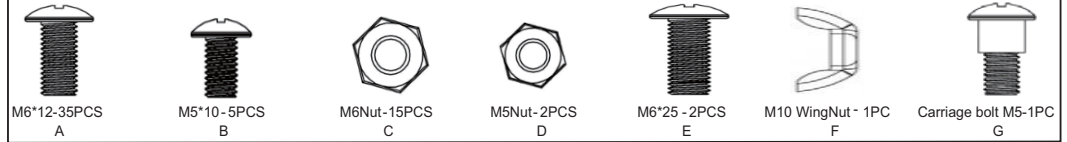
DO NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged Parts
 Call: Customer Service at 1-888-577-9820.
 Please have Model Number and Serial Number available when calling.
 These numbers are located on silver label on back of unit.

PARTS LIST



PART NO	QUANTITY	DESCRIPTION	PART NO	QUANTITY	DESCRIPTION
1	1	Smoker Body	14	1	Valve (pre-assembled)
2	1	Smoker Door	15	1	Ignitor (pre-assembled)
3	3	Air Damper	16	1	Control Knob (pre-assembled)
4	2	Rear Legs	17	1	Burner (pre-asssembled)
5	1	Control Panel	18	1	Grease Clip
6	1	Burner Box	19	1	Door Latch
7	1	Door Handle	20	1	Heat Shield
8	2	Body Handles	21	2	Cooking Grate Supports
9	1	Flame Disk Bowl	22	1	Matchstick/Chain
10	1	Water Bowl	23	1	Regulator & Hose w/Hook
11	1	Water Bowl Holder	24	1	Grease Cup
12	4	Cooking Grate	25	1	Right Front Leg
13	1	Temperature Gauge	26	1	Left Front Leg

HARDWARE LIST



REPLACEMENT PARTS LIST

MODEL: 137.23672310

PART NO	DESCRIPTION	ITEM NO
1	Smoker Body	1
2	Smoker Door	2
3	Air Damper	3
4	Rear Legs	4
5	Control Panel	5
6	Burner Box	6
7	Door Handle	7
8	Body Handles	8
9	Flame Disk Bowl	9
10	Water Bowl	10
11	Water Bowl Holder	11
12	Cooking Grate	12
13	Temperature Gauge	13
14	Valve (pre-assembled)	14
15	Ignitor (pre-assembled)	15
16	Control Knob (pre-asssembled)	16
17	Burner (pre-asssembled)	17
18	Grease Clip	18
19	Door Latch	19
20	Heat Shield	20
21	Cooking Grate Supports	21
22	Matchstickw/Chain	22
23	Mregulator & Hose w/Hook	23
24	Grease Cup	24
25	Right Front Leg	25
26	Left Front Leg	26

STOP

DO NOT RETURN TO RETAILER For Assembly Assistance, Missing or Damaged Parts
 Call: Customer Service at 1-888-577-9820.
 Please have Model Number and Serial Number available when calling.
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